

LISTING OF CLAIMS:

1. (Currently Amended) An organic peanut butter, comprising:  
at least about 90wt% organically grown, dry-roasted, ground peanuts; and  
from about 5wt% to about 7wt% of a non-hydrogenated organic oil,  
wherein a total fat concentration of the peanut butter is less than about 55wt%,  
and the peanut butter resists subsequent separation of oil therefrom, having no free oil  
observed on the surface of the peanut butter after storage for at least 60 days.
2. (Previously Presented) The peanut butter of claim 1, wherein the organic oil  
consists essentially of organic palm oil.
3. (Original) The peanut butter of claim 2, wherein the organic palm oil has a  
melting point between 44 degrees centigrade and 60 degrees centigrade.
4. (Original) The peanut butter of claim 3, wherein the organic palm oil is heated  
to at least the melting point before being blended with the peanuts.
5. (Original) The peanut butter of claim 1, further comprising from about 0wt% to  
about 3.5wt% salt.
6. (Original) The peanut butter of claim 5, further comprising from about 0wt% to  
about 10wt% of a sweetener.
7. (Original) The peanut butter of claim 6, wherein the sweetener includes  
unrefined, organic cane sugar.
8. (Original) The peanut butter of claim 6, wherein the sweetener is selected from  
the group consisting of: organic cane sugar, sucrose, dextrose, fructose, honey,

molasses, corn syrup, lactose, maltose and maltose syrup, aspartame, saccharine and cyclamate.

9. (Original) The peanut butter of claim 1, wherein the ground peanuts include the germ of the organic peanuts.

10. (Original) The peanut butter of claim 1, wherein the ground peanuts are Valencia peanuts.

11. (Original) The peanut butter of claim 1, wherein the ground peanuts in the peanut butter have a particle size in the range of about 10  $\mu\text{m}$  to about 15  $\mu\text{m}$ .

12. (Previously Presented) A method for manufacturing organic peanut butter, comprising the steps of:

(a) grinding organically grown, dry-roasted, ground peanuts in a mill;

(b) combining, during a milling operation, ingredients comprising at least about 90wt% of the ground peanuts along with from about 5% to about 7% by combined weight of an organic, non-hydrogenated oil, to produce a mixture wherein a total fat concentration of the mixture is less than about 55wt%, said combining producing a heated mixture with a temperature sufficient to maintain the oil in a liquid state; and

(c) cooling the heated mixture produced in step (b) to a temperature sufficiently low to produce a dispensable mixture, wherein the dispensable mixture is resistant to subsequent separation of oil therefrom, having no free oil observed on the surface of the peanut butter after storage for at least 60 days.

13. (Previously Presented) The method of claim 12, wherein the combining step occurs concurrently with the grinding step in the mill, and where the organic, non-hydrogenated oil is dispensed into a throat of the mill.

14. (Original) The method of claim 13, wherein the organic, non-hydrogenated oil is preheated, before being dispensed into the mill, at a temperature in the range of about 44 degrees centigrade to about 60 degrees centigrade.

15. (Original) The method of claim 13, wherein the organic, non-hydrogenated oil is preheated, before being dispensed into the mill, at a temperature in the range of about 50 degrees centigrade to about 55 degrees centigrade.

16. (Previously Presented) The method of claim 12, further comprising the step of roasting the peanuts prior to grinding .

17. (Original) The method of claim 16, wherein the step of roasting the peanuts occurs within a temperature range of about 150°C to about 155°C.

18. (Original) The method of claim 16, further comprising the step of blanching the peanuts, after roasting, to remove skins therefrom.

19. (Original) The method of claim 18, further comprising the step of returning peanut germ, separated from the peanuts during blanching, into the peanuts before grinding.

20. (Original) The method of claim 18, further comprising the steps of:  
collecting the heated mixture in a reservoir; and  
pumping the heated mixture from a bottom of the reservoir, through a heat exchanger, to a filling station where it is dispensed into containers.

21. (Previously Presented) The method of claim 12, wherein the organic oil consists essentially of organic palm oil.

22. (Original) The method of claim 12, further comprising the step of adding salt to the heated mixture during the combining step.

23. (Original) The method of claim 12, further comprising the step of adding a sweetener to the heated mixture during the combining step.

24. (Original) The method of claim 12, wherein the organic peanuts are milled to produce peanut particles, wherein the peanut particles within the peanut butter have a size in the range between about 10  $\mu\text{m}$  and about 15  $\mu\text{m}$ .